

We Claim:

1. A method of processing meat, comprising:
  - a) obtaining meat having arteries and veins, the arteries and the veins containing blood;
  - b) tumbling the meat under vacuum prior to coagulation of the blood; and
  - c) withdrawing the blood from the arteries and the veins in the meat with the vacuum, the arteries and the veins acting as conduits through which the blood is withdrawn, wherein tumbling slightly massages the meat.
2. The method of claim 1, wherein additional processing that may damage the arteries and the veins is performed after the meat is vacuum tumbled.
3. The method of claim 1, further comprising:
  - a) injecting the meat with a brine solution after tumbling under vacuum; and
  - b) tumbling the meat to aid in absorbing the brine solution.
4. The method of claim 3, wherein there is a delay of less than approximately 72 hours between tumbling under vacuum and injecting with the brine solution.
5. The method of claim 1, further comprising:
  - a) marinating the meat in a brine solution after tumbling under vacuum; and
  - b) tumbling the meat to aid in absorbing the brine solution.
6. The method of claim 1, wherein the meat is turkey breast meat.
7. The method of claim 6, wherein the turkey breast meat is de-boned.
8. The method of claim 1, wherein the arteries and the veins within the meat remain substantially intact.
9. The method of claim 1, wherein tumbling under vacuum is performed within 48 hours after slaughter.
10. The method of claim 1, wherein the meat is tumbled under vacuum for approximately 1 to 2 hours.
11. The method of claim 1, wherein the meat is tumbled under vacuum at approximately 2 to 4 rpm.

12. The method of claim 1, wherein the meat is tumbled under vacuum at less than 30 Torr.
13. The method of claim 12, wherein the meat is tumbled under vacuum at approximately 10 Torr or less.
14. A method of processing turkey breast meat, comprising:
  - a) slaughtering a turkey to obtain turkey meat;
  - b) de-boning the turkey meat;
  - c) obtaining turkey breast meat from the de-boned turkey meat; and
  - d) tumbling the turkey breast meat under vacuum prior to coagulation of blood in the turkey breast meat, the vacuum withdrawing blood from arteries and veins in the turkey breast meat, the arteries and the veins acting as conduits through which the blood is withdrawn, wherein tumbling slightly massages the turkey breast meat.
15. The method of claim 14, further comprising:
  - a) injecting the turkey breast meat with a brine solution after tumbling under vacuum; and
  - b) tumbling the meat to aid in absorbing the brine solution.
16. The method of claim 15, wherein there is a delay of less than approximately 72 hours between tumbling under vacuum and injecting with the brine solution.
17. The method of claim 14, wherein the arteries and the veins within the meat remain substantially intact.
18. The method of claim 14, wherein tumbling under vacuum is performed within 48 hours after slaughter.
19. The method of claim 14, wherein the meat is tumbled under vacuum for approximately 1 to 2 hours.
20. The method of claim 14, wherein the meat is tumbled under vacuum at approximately 2 to 4 rpm.
21. The method of claim 14, wherein the meat is tumbled under vacuum at approximately 10 Torr or less.
22. A method of processing meat, comprising:

- a) obtaining meat, the meat having arteries and veins containing blood; and
  - b) tumbling the meat under vacuum for approximately 1 to 2 hours at 2 to 4 rpm and 10 Torr or less prior to coagulation of the blood within the meat, the tumbling gently massaging the meat, the vacuum withdrawing blood from the arteries and the veins, the arteries and the veins acting as conduits through which the blood is withdrawn.
23. The method of claim 22, the meat being de-boned turkey breast meat.
24. The method of claim 22, wherein tumbling under vacuum is performed within 48 hours after slaughter.
25. The method of claim 22, wherein the arteries and the veins within the meat remain substantially intact.